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(S) Edible fat-containing product and process for preparing same.

The present invention is concerned with an edible fat-containing product comprising two distinct fat phases (A) and (B); fat phase (A) comprising indigestible polyol fatty acid polyesters and fat phase (B) essentially consisting of digestible fat, wherein fat phase (B) contains an oil-soluble vitamin at a concentration level that is at least twice as high as the concentration level of said vitamin in fat phase (A) and in which fat phase (A) and fat phase (B) are separated from each other by a third phase which is essentially impervious to the oil-soluble vitamin.

We have found that the products according to the invention offer the advantage that the negative influence of indigestible polyol fatty acid polyester on the adsorption of an oil-soluble vitamin is overcome in a very effective manner

Another aspect of the present invention relates to a process for the preparation of an edible fat-containing product, comprising combining a first fat containing fraction of which the fat essentially consists of digestible fat and which first fraction contains an oil-soluble vitamin, with a second fraction contain-

ing indigestible polyol fatty acid polyesters, wherein the concentration level of the oil-soluble vitamin in the digestible fat of the first fraction is at least twice as high as in the polyol fatty acid polyesters of the second fraction, and subjecting the combined fractions to such mild processing conditions that the final product comprises the fat of the first and the fat of the second fraction in the form of two distinct fat phases.



EUROPEAN SEARCH REPORT

EP 89 20 0363

DOCUMENTS CONSIDERED TO BE RELEVANT					
ategory		n indication, where appropriate, ant passages		levant ciaim	CLASSIFICATION OF THE APPLICATION (Int. Cl.5)
E	EP-A-0 304 131 (UNILEVE * Page 5, lines 19-21; page 7		5 *	0	A 23 D 5/00 A 23 D 3/00
D,A	US-A-4 005 196 (R.J. JANDACEK et al.) * Column 5, lines 25-26; column 12, lines 17-18,58-67; column 13, lines 24-34; examples I-V *		;		
P,A	EP-A-0 290 421 (THE PRC * Page 19, lines 61-61; exam		1,4		
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P,A	EP-A-0 290 216 (THE PROCTER & GAMBLE CO.,) * Claims 1-9; page 5, line 57 - page 6, line 22; page 6, lines 39-44 *				
Α	GB-A-2 075 45 (PETER Mo	ÖLLER HEVERDAHL)	1		
					TOURION FIELDS
					TECHNICAL FIELDS SEARCHED (Int. CI.5)
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	The present search report has t	peen drawn up for all claims			
	Place of search	Date of completion of	search		Examiner
	The Hague	17 May 91			DEKEIREL M.J.
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